



CHAMPAGNE

CAMILLE SAVÈS

à Bouzy depuis 1894

Grand Cru et Premier Cru



Rosé

Brut - Bouzy Grand Cru

Origin: 60% Chardonnay Bouzy Grand Cru, 28% Pinot Noir Bouzy Grand Cru (Blanc de Noirs) with the famous Bouzy red wine. Harvested in limited quantities from the best plots in the terroir.

Vinification: the grapes are hand-selected on the vine for optimum maturity. For the base white wine: the grapes are gently pressed to extract only the best juices. The must is then cold-clarified before undergoing the first thermoregulated fermentation at 18°C without malolactic fermentation.

Vinified on the lees for 7 months in bright annealed stainless-steel vats. Blended with the red wine before bottling.

Ageing: at a constant natural temperature of 10°C in our chalk cellars.

Bottle-aged on the lees for 3 to 4 years before disgorgement.

Dosage: 8g

Disgorgement date: laser-etched on the base of the bottle.

Look and nose: pale pink with golden and salmon pink hues. Lively, elegant bubbles. Intense red fruit aromas on the nose (raspberry, black cherry and Morello cherry).

Palate: an immediate finesse and elegance on the palate leading to a more fruit-led finish, a testament to its noble origins.

**This Rosé is the perfect aperitif champagne.
It will also elevate any dessert
with a red-fruit component.**

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